

# Valentine's Day

February 14th

PER ADULT - 115

## Shellfish

order individually or for the table

### ICE COLD

PETITE | 130 GRAND | 245

Serves 1-2 Serves 3-4

served with classic sauces & garnishes

1/2 Lobster 50

Ginger-Poached Shrimp 30

\*Pacific Oysters 30

King Crab 44

### CHAR-BROILED

PETITE | 130 GRAND | 245

Serves 1-2 Serves 3-4

brushed with miso butter, garlic & yuzukoshō

1/2 Lobster 50

Shrimp 30

\*Pacific Oysters 30

King Crab 44

## Appetizers

PLEASE SELECT ONE

### \*Michael Mina Tartare

Mint, Pine Nuts, Asian Pear, Trio of Peppers, Habanero Sesame Oil

### \*Japanese Hamachi Crudo

Local Papaya, Tobiko, Fresno Pepper, Yuzu-Kalmansi Vinaigrette

### Broiled Spanish Octopus

Tomato Chutney, Cilantro Chermoula, Toasted Pine Nuts

### \*Ono Tataki

Marinated Pearl Onions, Truffled Ponzu, Crispy Rice Puff

### Waipoli Farms Island Greens

Shaved Local Vegetables, Ginger-Miso Vinaigrette, Furikake

### Spicy Seafood Tom Kha

Poached Shrimp & Lobster, Maitake Mushroom, Blistered Long Beans

## Entrées

PLEASE SELECT ONE

### \*Seared Yellowfin & Foie Gras

Pineapple, Broccoli, Cippolini Onions, Young Coconut Vinaigrette

### Chili-Miso Glazed Butterfish

Local Walu, Ohitashi Salad, Pickled Ginger Puree, Garlic Wasabi Cream

### Sesame Roasted Half Chicken

Snap Peas, Rice Cakes, Singaporean Tamarind Deglaze

### \*8oz Filet Mignon

Crispy Maui Onions, Lilikoi Steak Sauce

### Accompaniment

### Char-Broiled Shellfish

Brushed with Miso Butter Garlic & Yuzu Koshō

Half Lobster 50 6 Shrimp 33 6 Oysters 30

Supplement for Two 85

### 40oz Tomahawk Ribeye for Two

Crispy Maui Onions

### Garlic & Duck Fat Fries 15

Volcano Onion Ketchup  
Dijonnaise, Tartare Sauce

### Lobster Whipped Potato Purée

30  
Maine Lobster, Chives

### Broccolini 15

Char-Grilled in XO Sauce  
Shallot, Chili

### Spam Fried Rice 18

Tamari, Sunny Side Up  
Hen Egg

## Desserts

PLEASE SELECT ONE TO SHARE

### Exotic Baked Hawaii

Coconut Lime Frozen Cake, Ko Hana Rum Pineapple, Macadamia

### Dark Chocolate Mousse

Chocolate Streusel, Hazelnuts, Vanilla Ice Cream

### Warm Malasadas

Caramel Sauce, Strawberry Guava

## BOTTLES OF CHAMPAGNE & SPARKLING

### Louis Roederer 'Cristal'

Reims, France 2007 478

### Dom Pérignon 'Brut'

Épernay, France 2010 311

### Ruinart 'Blanc de Blancs'

Reims, France NV 208

### Moët et Chandon 'Rosé'

Épernay, France NV 185

### Taittinger 'Brut La Française'

Reims, France NV 181

### Schramsberg 'Blanc de Blancs'

North Coast, California 2018 144

## BOTTLES OF WHITE

### Chardonnay, Joseph Phelps 'Freestone Vineyards'

Sonoma, California 2018 168

### Chardonnay, Flowers

Sonoma, California 2018 126

### Chardonnay, Domaine Laroche 'Saint Martin'

Chablis, France 2018 108

### Chenin Blanc, Birichino 'Jurassic Park Vineyard'

Santa Barbara, California 2017 97

### Sauvignon Blanc, Groth

Napa, California 2020 97

### Riesling, 'R' Kabinett Kessler

Rheingau, Germany 2018 84

## BOTTLES OF RED

### Cabernet Sauvignon, Forman

Napa, California 2016 256

### Cabernet Sauvignon, Silver Oak

Alexander, California 2017 210

### Pinot Noir, Archery Summit

Dundee, Oregon 2019 194

### Pinot Noir, Brewer Clifton

Sta. Rita Hills, California 2019 114

### Merlot, Duckhorn

Napa, California 2019 114

### Gamay, Jean Foillard

Beaujolais, France 2017 100

\*Food Warning: These items are or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All menu items are subject to change according to seasonality and availability.

Please alert your server/bartender of any dietary restrictions or allergies, not all ingredients are listed